

Johnson ESTATE

NEW YORK'S OLDEST ESTATE WINERY



Easter

with Wines from Johnson Estate Winery

	Chardonnay	Riesling	May Wine	Sparkling Wines	Vidal Blanc	Dry Rosés	Pinot Noir	Cab. Sauvignon	Founders' Red	Ice Wines*	Maple Liqueur
Hummus	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Quiche Lorraine	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Leg of Lamb	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Beef Tenderloin	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>
Carrots	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Green Peas or Asparagus	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
Lemon Tart	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>
Milk Chocolate Bunnies/eggs	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>
French Crepes w/ Nuts	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input checked="" type="radio"/>

* Ice Wines: Vidal, Chambourcin, or Sparkling

Holiday Wine Recipes

Bellini:

May Wine (or Sparkling Traminette) plus Johnson Estate
Passionate Peach, garnish with sliced orange

May Wine:

Celebrate spring as they do in Germany: Serve chilled
May Wine garnished with slices of strawberries

Happy Easter!

We are happy that you are serving Johnson Estate's wines at your Easter table and hope that you have found the recommendations on this card helpful. Johnson Estate produces over forty wines from 13 varieties of grapes which include the following groups:

American:

Concord, Niagara, and Ives

French Varieties from the 1800's:

Seyval Blanc, Vidal Blanc, Chambourcin,
Chancellor, & Maréchal Foch

European Classics:

Chardonnay, Riesling, and Pinot Noir